CSWG Process Review

Title: **Food Service**

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Process Overview: Mission Summary
FOOD SERVICE

Provide Garrison Food Service

- Garrison mess halls provide nutritious meals to enlisted personnel. Garrison feeding in CONUS mess halls is accomplished through the East and West Coast Regional Garrison Food Service Contracts (RGFSC) which began in FY03. There are 18 mess halls that have Marine cooks for training and rotation purposes, contractor is responsible for management and mess attendant.

Field Feeding

- Field feeding rations are the meals Marines eat during training and contingencies in support of FMF commanders planning strategies. Field feeding rations consist of Meals, Ready-to-Eat (MRE); Unitized Group Ration-Heat and Serve (UGR H&S); Unitized B Ration (UBR); and Meal, Cold Weather (MCW). FMF field feeding policy consists of two hot meals and one MRE per day.

Process Review Assessment Chart

FOOD SERVICE

Process Breakdown Table	Core Assessment Table				Risk Assessment Table		
	Core	Core Critical Enabler	Non-Core Must be Govt.	Non-Core Avail. In Market	Direct Effect on Operational Forces	Criticality	Military Performance Rqmt.
Garrison Food Service				X	L	L	
RGFSC Oversight			X		H	M	M
Garrison Feeding (Rotation)		X			H	H	H
Field Feeding (Rations)		X			H	H	H

Core Assessment Table:

Justifying Core Critical Enablers
FOOD SERVICE

Subprocess	Justification
RGFSC Oversight	Garrison feeding in CONUS mess halls is accomplished through the East and West Coast Regional Garrison Food Service Contracts (RGFSC) which began in FY03. This process concerns high-level management/policy oversite processes associated with the administration of the RGFSC.

Back-Up Chart 2

Core Assessment Table:

Justifying Core Critical Enablers
FOOD SERVICE

Subprocess	Justification
Garrison Feeding (Rotation)	This process concerns the activities require to operate 18 Garrison mess halls for the purpose of training and maintaining the skill set of Marine Corps Cooks. The training provided by these mess halls prepare Cooks for combat feeding operations and provides a pool of combat ready Marines for rotation as appropriate. A contractor is responsible for mess hall management and mess attendants.

Back-Up Chart 2

Core Assessment Table:

Justifying Core Critical Enablers
FOOD SERVICE

Subprocess	Justification
Field Feeding (Rations)	**Field food service operations differ significantly from garrison operations, primarily due to the varying types of rations and equipment used in field operations. Rations are used in support of the FMF feeding policy. The necessity to use rations is primarily to support field feeding during peacetime training and real world contingencies and also aid in the rotation of Marine Corps Propositioned War Reserve Material Stocks. Contracting out FMF Field Feeding would greatly diminish the commanders ability to accomplish his mission within a tactical environment.**

Back-Up Chart 2